NEW ENGLAND FARMER.

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AGRICULTURE.

[BY THE EDITOR.]

WORMS IN THE HEAD OF SHEEP.

A sort of fly which naturalists call Oestrus Ovis, about this time in the year, attacks sheep, and deposits its eggs in the nostrils of those animals producing worms, which frequently destroy them. A friend has assured us that the following is an infallible preventive of any bad effects from that insect. Smear the nostrils of the sheep with tar; apply it before the fly makes its appearance, and continue the application till its departure. The tar should be applied two or three times a week, or often enough to keep the nose continually blackened with that substance. Perhaps if the tar were placed under cover, so that the sheep could have access to it, and mixed with a little fine salt, the sheep would make the requisite application. The tar will prove useful not only as an antidote against the troublesome and dangerous insect above referred to, but is an excellent remedy against cough, rot, and consumption of the lungs. It promotes and confirms the health of the animal, and would be useful to sheep, in a high degree if the Oestrus Ovis were not in existence.

EARLY ONIONS.

Mr. James Smith, an English Gardener, in the Transactions of the London Horticultural Society, gives the following "directions for forcing onions to produce bulbs in clusters at an early season." He sows the seed in April, thickly in a bed, and does not afterwards thin the plants which come up; this causes them to remain small; a part of them are used for pickling, and the remainder being about the size of walnuts are planted in January or February [as soon as the frost will permit in this country] pressing each onion into the earth so deep as to just cover it. As soon as the seed stalks appear he breaks them off, and and instead of making any effort to form new ones, the onions begin to form young bulbs round the old ones. By this process onions may be obtained two or three inches in circumference, fit for the kitchen early in Spring, at a time when spring sown onions are not larger than quills.—Onions thus thrown into clusters will be full grown by the end of June, and fit to take up then, but they do not keep well."

A process similar to the above is familiar to American gardeners; and is thus alluded to in Deane's New England Farmer. "If onions fail to have good bottoms the first year, and chance to escape rotting till spring; they may perhaps get them by being transplanted. Even an onion that is partly rotten will produce two, three, or four good ones, if the seed stems be taken off as soon as they appear. They ripen earlier than young ones, have the name of rare-ripes, and will sell at a higher price.

GOURDS AND POMPIONS.

A writer for Loudon's Magazine says that a Mr Grey plants Gourds and Pompions in the paths between asparagus beds, and lets the vines run over them; and he considers that the large leaves do good to the asparagus roots by protecting them from the sun, while the tall stems of the asparagus afford a shelter to the leaves of the gourds. Last summer's (1824) drought, had burned up, on his gravelly soil, the cabbages, peas, turnips &c. by the begining of August, and had he not been provided with gourds as a substitute, the family must have had recourse to market. The servants disliked them at first, but soon came to like them better than summer cabbage. He therefore recommends, especially where the soil is liable to be burnt up in summer, planting the vegetable marrow and other Cucurbitaceæ [plants of the melon and gourd species] as a reserve crop.

Mr Loudon adds in a note that "the tender tops of all the edible species of cucurbitaceæ, boiled as greens or spinage, are a more delicate vegetable than the fruit. It must be worth something to gardeners and cooks to know that either or both may be used for this purpose, when scarcely anything else can be got."

The following Receipt was communicated to JOHN PRINCE, Esq. by FRANCIS WINKLEY, a member of the Religious Society denominated Shakers, of Canterbury, N. Hampshire. It was published in the 2d vol. of the N. E. Farmer, but is now repeated for the benefit of recent subscribers.

AN EASY METHOD TO MAKE GOOD SOAP.

The vats or vessels containing it are to be situated in the rays of the sun; and at the same time sheltered from the rain.

To one barrel of good lye sufficiently strong to bear up an egg about six gallons of clean melted grease, and thus in proportion for any other quantity.* Stir the mixture well together, and repeat the operation twice daily, till it becomes so thick and stiff as to render stirring impracticable. Let it stand in this situation through the summer; or till needed for use, adding a little weak lye occasionally as the soap dries away.

With due respect, your friend,
FRANCIS WINKLEY.

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* Or add as much grease as the lye will absorb, or eat up.

FOOT ROT IN SHEEP.

A friend informs us that this disease is very prevalent among flocks of sheep in many parts of the country. In the New England Farmer vol. v. page 233 we gave some remarks on this disease, translated from a letter received by Mr Thomas Searle, of Boston from a correspondent at Leipzig. The following is an extract: "Cut away with a sharp Surgeon's knife not only superfluous hoof, but also all the diseased flesh under it.—This may be distinguished from the healthy flesh by its greyish colour Being well satisfied that nothing unsound remains in the foot, I then apply with a brush to the fresh wound some caustic liquor and immediately place the patient in a separate *clean* stable.

"It is surprising to see animals thus treated who were yesterday hobbling about on their knees, spring up to day and run about with the flock.

"It is necessary, however, to examine the convalescent daily, and repeat the liquid application, and if any excessive heat is discovered in a foot, it proves that the first operation has not succeeded and a second cutting must take place without delay.

"The caustic remedies which I have found most effectual, are diluted oil of vitrol and aqua cœrulea. The latter in the state in which it is found at the apothecaries without any addition. The oil of vitriol I mix with three times its quantity of water or for cases of not long standing with something more.

Mr R. H. Parkinson's receipt for the cure of Foot Rot.

A speedy and easy remedy for both prevention and cure. To prevent it, take lime from the kiln, spread it on the floor of a barn two or three inches thick, or in some convenient house, large enough to hold the flock likely to be affected, first cleansing the feet by paring the superfluous hoof,and with a sponge or old rag dipped in chamber lye, wash the foot clean, then let the sheep stand on the lime six or seven hours, if twelve the better. The cure, the same as above, but the parts affected, after paring and being washed with chamber lye, should have lime applied to the quick or wounded parts, rubbing it on, and leaving as much on the hollow or fore part as it will contain then let the sheep stand on the lime as directed above.

FATTENING SWINE, &c.

We are informed by Judge Peters of Pennsylvania, formerly President of the Philadelphia Agricultural Society, in a communication which appeared in the Philadelphia American Daily Advertiser, that "sour food is the most grateful and alimentary to swine. One gallon of sour wash goes farther than two of sweet. I mean the wash acidulated to the degree required for distillation, not acetous.

"Dry rotten wood" [kept constantly in styes for fatting hogs to eat at pleasure] is a good thing; but I will take the liberty to mention what I think a better, we have th ee blacksmiths in this town; and my hogs eat up all the *ashes* or *cinders* they make; we haul it into the pens by cart loads, and the hogs will devour this at times with more avidity than their ordinary food.

Charcoal it has been said will answer a similar if not more valuable purpose than either cinders or rotten wood." If swine are supplied with a small quantity of coals, (according to a statement by an Ohio farmer,) say two pieces a day to each, about the size of an hen's egg, they will discontinue rooting, remain more quiet and fatten faster than they will otherwise. Charcoal will operate on the human frame as a cathartic, and, probably may have the same effect on the animal we are treating of. If so it may supersede the necessity of using brimstone, antimony and other drugs with which hogs are often dosed. At any rate it will cost but little to give them a constant access to coals, which may be sifted or raked from your fire place, and they will be induced by instinct to con-

sume such quantities as will promote their health and expedite their fattening.

When you first commence fattening your swine care should be used not to give them more than they will eat with an appetite. If they become gorged or cloyed their thriving is retarded, and there is danger from staggers, and other diseases consequent upon repletion or the high living, to which these four footed epicures are addicted.

The practice in Scotland is to rear swine chiefly on raw potatoes, and to fatten them on these roots boiled or prepared by steam, with a mixture of oats, barley or bean and pease meal. Their troughs should be often replenished with a small quantity of food at a time and kept always clean and seasoned occasionally with salt. Mr Marshall,an eminent English agriculturist says "young pigs require *warm* meat [food] to make them *grow*. Corn (grain) and cold water will make them healthy; but warm beverage is considered as requisite to a quick growth." The same writer mentions another mode of managing swine, which may be worth attention. Some English farmers, he says, "keep two or three little store pigs in the fatting stye. While the fatting hogs are taking their repast, the little ones wait behind them; and as soon as their betters are served, lick out the troughs.

"Besides the advantage of having by this expedient no waste, nor foul troughs, there is another. The large pigs rise alertly to their food, lest the small ones should forestall them; and fill themselves the fuller, knowing that they have it not again to go to.

"The disadvantage of this practice is, I understand, the large ones are apt to lord it too much over the little ones; especially in a confined stye. If however they had a separate apartment assigned them with an entrance too small or the fatting swine to follow them, this disadvantage would be in a great measure remedied.

An English farmer fattened 8 pigs in the following manner, which may be recommended in cases where a constant and regular attention cannot be given to feeding the animals. He placed two troughs in the stye: one he filled with raw potatoes, the other with peas, and gave no water.—When the pigs were thirsty they ate the potatoes. In this way, it is probable, that the animals could not only do without water, but likewise needed no brimstone, antimony, nor other medical substances, for raw potatoes are cooling and drastic; and might serve at once for food and physic. Instead of peas probably dry Indian corn, or what would be still better dry Indian meal might be substituted.

Rubbing and currying the hides of fatting hogs is not only grateful to them, but conducive to their health and thriftiness. In every stye a strong post should be placed for them to rub against.—They should have plenty of litter, which will be the means not only of contributing to their comfort, but increasing the most valuable manure.

The Complete Farmer says "when hogs are fattened *entirely* on acorns, chesnuts, and other productions of the forest, the flesh will eat much better and sweeter than if fatted in a stye. Some indeed say their fat will not be so solid nor so profitable, and therefore they commonly shut them up a week or ten days and feed them with dry peas; but this is a mistake; *experience having shown that hogs, fatted with acorns only, have their fat as solid as those fatted with peas.*"

The acorns here recommended are probably those of the English oak. In the United States, the acorns of the white oak, and of the shrub oak would, perhaps, prove most valuable as food for swine. It might be well to try them, not only raw but steamed or boiled, and likewise ground into meal, and given with as well as without other mixtures.

Soaking corn for swine is no doubt a useful practice; grinding it still better. If a wash or mixture for swine be permitted to ferment till it becomes sweet with a little acid it will be the better; but it should not be suffered to become quite sour. Malting corn or suffering it to sprout increases its sweetness, and of course its nutritive power.

ON THE TRANSPORTATION OF FISH FROM SALT TO FRESH WATER.

An interesting article on this subject, by J. M'Culloch, M. D. F. R. S. &c. was published in the *Journal of the Royal Institution*, London, and republished in "*The Boston Journal of Philosophy and the Arts*, vol. iii. page 31. The following abridged view of the contents of this important paper, will, we believe give most of the material facts relating to its objects.

The writer alludes to a former communication on the transportation of fish from salt to fresh water, and says a "Mr. Arnold, who has carried on these experiments, at my wish, with great zeal, has suceeeded in adding many more to the list; and, both in respect to the physical fact, and to the question of economy, the success has been far greater than any one was willing to believe.

"It is certain that the flavour of every fish which has yet been tried has been improved, and I can vouch for the superiority of the basse, the mullet, the loache, the alewive and the sole, from the pond, to those from the sea. This might be expected, for it is what happens notedly with respect to oysters.

"The sole becomes twice as thick as a fish of the same size from the sea, and its skin also becomes extremely dark or nearly black.

"The plaise also increases materially in thickness, and loses its spots. In some cases, it appeared three times as thick as in the sea. The basse also turns much thicker and improves in delicacy.

"The mullet almost ceases to grow in length, but enlarges in breadth, and presents a much deeper layer of fat.

"Crabs and prawns have found their own way into the pond, as have leaches, and some other small fish; and while formerly, there were none of the former two, the water is now absolutely swarming with them. Thus also, apparently, the eels have multiplied; as it is now easy to take a cart load at once, where formerly a dozen or two was a large capture.

"Oxygen is much more easily disengaged from fresh than from salt water. Consequently, the act of respiration ought to be easier in the former than in the latter; and therefore it is not to be presumed, as it has been, that sea-fish cannot respire in fresh water.

The writer adds the "Prospectus of a plan for preserving and rearing fish for the London market," from which the following are extracts:

"From various observations and experiments, of which evidence is subjoined, it has been found that sea-fish will live and thrive, and also breed in ponds and enclosures; and with regard to many, it also appears that it is indifferent whether the water is salt or fresh, or brackish, or alternately fresh and salt.

"It is also found that they may be fed in such inclosures, if necessary, as our domestic animals are; but that if sufficient numbers and kinds are placed together, they feed each other without requiring further care.

"It is further observed that every, or almost every species, improve in flavour and quality, as oysters are known to do, under transportation.

"It is well known that, of all the fish brought to market, a very small proportion is in good condition, the rest being apparently ill fed; and hence the number of bad fish so well known to fish-mongers.

"It is much better known that, from bad weather, or other causes, the supply of the market is very irregular. Thus the public suffer when the supply is short, and the merchant when there is a glut.

"The proposed plan, if executed, would bring the fish within our own power to be taken alive when wanted, and from being better fed, in greater perfection, and more uniformly good. It would be like taking stalled oxen instead of wild Scotch cattle.

"The plan is, to enclose, in any convenient part of the Thames (since the quality of the water is proved to be indifferent,) a space sufficient for the purpose. A dock, or an excavation in the nature of one would be unnecessary, as the water itself, in many places not navigable might be enclosed by a palisade. In this the fish would be received from the fishermen, by means of well-boats alive. Those which chanced to die would become the food of others. Many would breed, as they have been found to do, and thus also produce food. But they might also be fed by means of butcher's offal, or other matters easily procured in a great city, as was the practice with the ancient Romans. From the enclosure, the fish would be taken by nets, the kinds in demand and the quantity selected, and the bad returned for improvement.

"With respect to fresh waters, we have evidence of the power of keeping and improving fish in them from the practice of the ancient Romans. From the testimony of Columella, and the other writers, "de Re Rustica," [on Rural Economy] it was the practice of the Roman farmers, in the earliest days of the Republic, to go down to the sea and bring up the spawn of sea fish to the fresh waters of Rome, where they multiplied and improved. It was a branch of farming. It became the amusement and luxury of the rich and great in the times of Imperial Rome.

"Lastly, this plan has been recently put to the test under the direction of the writer of this note in Guernsey, by Mr. Arnold. In a pond of about four acres only, many sea fish are now thriving, and all those which have had sufficient time have propagated; all have improved in quality and many very remarkably. This pond was at first worthless, containing only a few eels; at present it produces a large rent, and can supply the market, when the weather prevents the boats from going out. It is remarkable also, that since the introduction of the sea fish, the eels have multiplied a thousand fold, so as themselves to form a considerable revenue. This proves that fish may be fed merely by bringing different kinds together, as is the case in nature.

A scientific friend of ours, who has recently returned from a journey from Boston to the interior parts of New-Hampshire, informs us that the Cusk, a sea water fish, has been introduced into Winnipissiogee Lake; and is now quite frequently caught by angling.—EDITOR N. E. FARMER.

RIPENING GRAPES.

It is stated in the Transactions of the London Horticultural Society, that Mr. Thomas Fleetwood, of Dunnington near Alcuter, hastens the maturity of grapes on open walls by the following method. Before the vines are out of flower, he brings each branch into a perpendicular position by a thread attached to its extremity, and fastened to a nail in the wall, carefully confining the young branch with the bunch thereon as close to the wall as possible. Fixed in this way, they ripen a month earlier than when left to hang in the usual way.

THE COW TREE.

This tree, which has been named Galactodendron, and appears to belong to the family of Sapoteæ, grows on rocky declivities on the northern Andes. Its leaves are large, oblong, thin, dry, and coriaceous. "Its thick ligneous roots scarcely enter the rock; for several months in the year rain scarcely waters its fan-shaped leaves. The branches appear dry and dead. But when an incision is made in the trunk, a sweet and nutritious milk runs from it. It is at sun-rise that the vegetable liquid runs most abundantly. Then the natives and negroes are seen to come from all parts provided with vessels to receive the milk, which becomes yellow, and thickens at the surface. This vegetable milk possesses all the physical properties of the milk of animals, only it is a little thicker, and mixes easily with water. When boiled it does not coagulate, but a thick yellow pellicle is formed on the surface. Acids do not form with this milk any coagulum as with that of the cow."—*Humboldt, Voyage aux Regions Equinoxiales du Nouveau Continent*, lib. v. chap. 16. p. 263 and 264.

THE GRASSES. *By Mr George Sinclair.*

It has been justly observed by James Edward Smith, in his English Flora, that the grasses afford more sustenance to man and to the larger animals than all the rest of the vegetable kingdom put together, their herbage so perpetually springing, and so tenacious of life, accommodated in one instance or other to almost every climate, soil and situation, affords to nature her most welcome clothing, and to the cultivator of the soil his chief riches. Nothing poisonous or injurious is found among them. They constitute one of the most perfect natural orders of plants, and although humble, and until lately, overlooked by the general observer, consist of upwards of a thousand perfectly distinct species, distinguished from each other by their specific botanical characters, by the difference which exists in the proportions of the constituents of the nutritive matter afforded by each, by the different periods at which their produce attain to perfection, and by the peculiar soils and situations to which the different species are adapted.

The farinaceous seeds of the annual grasses supply man with the staff of life, and the herbage of the perennial species afford to the more valuable domestic animals that constant supply of essential food without which they could not exist in any considerable number for any length of time, much less be brought to furnish us with the most important articles of clothing, and some of the most important parts of food; meat, milk, butter, and cheese. Wool and leather, with all the concomitant advantages, such as labour, manure &c. which result to the cultivator of the soil from the use of cattle would be lost without the cultivation of the perennial grasses.

The nutritive powers of the different species of grasses are found to be in direct proportion to the quantity of saccharine, mucilaginous, aluminous, bitter, extractive and saline matters which each affords.

There are but few species which attain their height of produce at the same period of the season, consequently scarcely a month occurs which is not the season of some particular species attaining its perfection of growth; and here it may be observed, that a grass-garden, where a number of grasses are arranged side by side, illustrate this important part in the economy of grasses in a clear and interesting manner. It is from this property of the natural grasses, connected with a combination of a considerable number of different species, which are always found in the most rich and fattening pastures, that the great superiority of these over artificial pastures of such as are formed of one or two species only, chiefly arises; and hence it is that the former, whether formed by nature in the course of many years, or by art in one (by sowing the seed of all the essential species, or by stocking the soil at once with a sufficiency of these plants, precluding thereby the introduction of species of grasses or weeds) are productive of a perpetual verdure and supply of fresh herbage unknown in artificial pastures, consisting of one or two species of plants only.

REMARKS ON NEAT CATTLE.

BY MR MARSHALL.

1. The head small and clean, to lessen the quantity of offal. 2. The neck thin and clean, to lighten the fore-end, as well as to lessen the collar; and make it fit close and easy to the animal in work. 3. The carcass large, the chest deep, and the bosom broad, with the ribs standing out full from the spine; to give strength of frame and constitution, and to allow sufficient room for the intestines within the ribs. 4. The shoulders should be light of bone, and round off at the lower point, that the collar may be easy, but broad, to give strength; and well covered with flesh, for the greater ease of draught, as well as to furnish a desired point in fattening cattle. 5. The back ought to be wide and level throughout; the quarters long; the thighs thin, and standing narrow at the round bone; the udder large when full, but thin and loose when empty, to hold the greater quantity of milk; with large dug-veins to fill it, and long elastic teats for drawing it off with greater ease. 6. The legs (below the knee and hock) straight, and of a middle length; their bones, in general, light and clean from fleshiness, but with joints and sinews of a moderate size, for the purposes of strength and activity. 7. The flesh ought to be mellow in the state of fleshiness, and firm in the state of fatness. 8. The hide mellow, and of a middle thickness, though, in our author's opinion, this is a point not yet well determined.

Cattle, as well as horses, have been observed to thrive better in salt-marshes than in fresh-water meadows, or upland pastures; and it has been conjectured, that the herbs produced by the lands near the sea, are more healthy for herbaceous animals, than such as grow on higher lands. But it is said, that the saline particles with which the earth, as well as its produce near the sea, is strongly impregnated, occasions this beneficial change in the condition of cattle: as these salts purge away the foul humours which the beasts have contracted, either by idleness, or by being over-heated in labour. As cattle are naturally fond of salt, and if left at their liberty, will take no more of it than what is conducive to their health, it is recommended to lay common sea-salt in the fields, for them to lick as often as they please.—Marshall

BIGNONIA CATALPA.

This is a native deciduous tree of the United States, covered with a smooth brown bark; the flowers are produced in large branching pinnacles, towards the ends of the branches; they are of dark white, with a few purple spots, and faint stripes of yellow on their inside. The flowers are succeeded by long taper pods, containing seeds The branches dye wool a kind of cinnamon color. THUNBERG mentions that the Japanese lay the leaves on parts of the body affected with pains; and that a decoction of the pods is esteemed serviceable in the asthma. Poultry are very fond of the seeds, and thrive on them. The timber of the catalpa tree, makes very durable fence posts.

SALES OF MANUFACTURES.

The third semi-annual Sales of Manufactures of the United States, under the patronage of the New-England Society, commenced Tuesday last, in the spacious Halls over the City Market. The Exhibitions were very numerous and splendid, and purchasers apparently filled up all the places not occupied by lots of Goods. Of the company were many Gentlemen from New-York and other places. The sales of yesterday were principally of Cabinet Furniture, looking glasses, elegant time pieces, hats and other articles. The sales of cotton, woollen and other dry goods took place on Wednesday last. The samples, although not so heavy as on former occasions, are, we are told, of finer fabrick, and greater variety.—*Centinel.*

RAIL ROAD.

The Commissioners of the proposed Western Rail Road have progressed as far as Westboro', [30 miles] with the survey, and find only a rise of 27 feet to a mile, which is little impediment to the facility of travel on a Rail way—besides which the descent is regular from W. to Boston, and the downward transportation may be two to one of the upward. The citizens on the route assist the Commissioners all in their power, and have the most liberal views, and the Commissioners devote every moment to the discharge of their duties.

One of the Committees on the proposed Hoosack Canal has reported that four towns on the river transport 3098 tons annually.—*Palladium.*

History of Louisiana.—The New Orleans Mercantile Advertiser contains a favourable notice of Martin's History of Louisiana, the first volume of which is lately published. This volume brings the history of that territory down to the period when it was taken possession of by Spain, in 1769.

LUCERNE.

(Continued from page 32.)

Of the preparation of the land for Lucerne.

At whatever season you sow, the land ought to be rendered very fine by ploughing and harrowing, because all seeds buried under clods will never sprout. If you harrow after each ploughing, the labour will be less. It is not possible to prescribe the number of ploughings, because much depends on the nature of the soil. The nature of the Lucerne root points out the necessity of deep ploughing. The duration and the goodness of a field of Lucerne depend in a great measure, upon the success of the first year; if the seeds do not come up well, if they are sown too thin, weeds will obtain the lead over the grass. If you sow Lucerne in the Spring, two fall ploughings will much facilitate your deep ploughing in the Spring; besides, the earth is admirably divided by the winter frosts. *Winter* is an *excellent labourer*. After the last ploughing, if the furrows are deep, you must harrow before sowing. Then sow, and harrow; first with the teeth of the harrow down, then with the flat side of the harrow, and so alternately till the seeds are well covered, and it would be well to attach a bush harrow to the harrow with teeth. [In general, these directions do not differ from our usual course in sowing clover and other grass seeds, and the same treatment which is adapted to clover will be proper for Lucerne, except that the ploughing should be as deep as possible.]—EDITORS.

Of the care required for Lucerne fields.

When the soil is adapted to the plant, and it has come up well, it requires no care. This remark does not agree wth the assertions of authors, who prescribe *weeding* as necessary to success; a precaution useless, an expense superfluous, if the Lucerne has not been sown too thin. I had scarcely, says the Abbe Rozier, chosen Languedoc as the place of my retreat, than I began to sow Lucerne, and full of the ideas I had before acquired, I caused my fields of Lucerne to be regularly weeded. The peasants smiled at my care and solicitude. I asked them the reason of their ridicule,—the Lucerne, said they, will do more for itself, than you can do for it; let it alone, it will kill the weeds without your help. For this time they were right; the part of the field which was not weeded, was the next year as good as that which had been. After that, I was not so ready to throw away my money for nothing. The Abbe occupies some pages with the destructive effects of an insect, a Scarabæus, something like our rose bug, upon fields of Lucerne, but as we may never be visited with that scourge, we shall omit his remarks on this subject for the present.

Of the different crops of Lucerne [in the same season.]

If you give credit to the assertion of an English writer, Mr. Hall, in other respects a writer of great merit, the southern parts of France have the advantage of making even seven crops a year. Unhappily for them it is not true, be the seasons ever so favorable, even when you have water at command and can water your fields at pleasure. If you cut the plant before it is in full flower, you obtain only a watery plant of little substance, and which loses three fourths of its weight in drying. It would, besides, afford but little nourishment. Supposing that the crop should be cut from the beginning to the middle of April, is it possible that the Lucerne should have time to flower seven times in the same season? It is rare, that we can have more than *five crops*. The ordinary number in the provinces, of which Mr. Hall speaks, is four crops. If the season shall have been favourable it is a fine and rich product. No field yields numerically so much as a good Lucerne field. It is a *clear and net revenue for ten years*, which demands no culture, no advance except that of preparing the land for the crop at first; the cost of seed, and the wages of the mowers. One third of an acre, or 400 square toises of Lucerne field, are usually let for one hundred and fifty livres, or thirty dollars a year! Happy the proprietor, who has much land fitted for Lucerne.

Many persons affirm that Lucerne will succeed in any soil; if this assertion was as true, as it certainly is false, a great part of Provence and Languedoc would be covered with Lucerne, because natural meadows are very scarce in these provinces for want of water, but experience has proved, most decisively, that Lucerne requires a deep soil,not clayey,neither too stiff nor too sandy.

In the central provinces of France, Lucerne is cut three times in ordinary years, and four times in favorable ones; and from two or three times in the northern provinces. It is a general rule that Lucerne should not be cut except when in flower; before that state, it is generally too watery, and its juices crude; after that period, it becomes too dry and too woody. Cattle should not be suffered to feed on Lucerne fields after the last cutting, nor during winter, when the ground is soft. The heads of the plants yield to the hoofs of the cattle, and injure the grass essentially. It is useful to pass a harrow over a field of Lucerne in the spring, and the crop will amply repay the expense of it. Lucerne should be cut in a cool dry time, and tended as rapidly as possible. Rains,—frequent rains while making are very injurious to this grass. Let it be cut under circumstances ever so favorable, and be perfectly dry, it must not be carried in with the dew upon it, nor moved in the very heat of the day, because, in that case it is very apt to lose its leaves, which are the best part. For this reason it should be stirred as little as possible in the middle of the day. Great care should be taken that the hay should be well cured, otherwise it is apt to heat, and even take fire. The first cutting of Lucerne in any season is the least valuable, because it is apt to be mixed with other grasses or plants. The second is the best; the third is usually very good also, but in the fourth and later crops, the juices of the plant are not so rich, and of course are less nutritive.

Of the means of renewing the vigor and growth of Lucerne Fields.

Lucerne fields will wear out in time, but you may retard its period of decline by different treatment and manures. The first, which is the most prompt, convenient and cheap, is to feed your sheep upon it after the last cutting, and even during winter.

Mr. Meyer proposed in 1768, to employ Gypsum or plaster of Paris to revive and recruit old Lucerne fields, and communicated to the œconomical society of Berne, the several experiments he had made. These experiments were repeated by Mr. Kirchburger with care, and the following were the results:

1. That a quantity of calcined plaster, equal in measure, to the quantity of oats which would be required to sow any piece of land, is sufficient to manure it.

2. That gypsum succeeds better on Lucerne fields which are rich, than on those which are poor and sandy.

3. That it produces a greater effect the first than the second year.

4. That it is less active in a moist soil than in a dry one.

5. If you sow the plaster as soon as it is possible in Spring, the first crop will feel the effects of it.

Mr. the Abbe Rozier adds "I acknowledge according to my own experience, that plaster is very beneficial for Lucerne fields which begin to decline; that it facilitates in a great degree the growth of the large clover; that it is very useful in meadows covered with moss."

The Abbe proceeds to recommend air-slacked lime, which he prefers to plaster. He notices, and approves a suggestion of the celebrated Duhamel, that when a Lucerne field becomes partially disfurnished by the death of some plants, to supply their place by laying the branches of the adjoining ones, which will take root; but it seems to us that a simpler course, which we have long since adopted with clover is preferable, which is, every spring to run over the field with a harrow, and throw in fresh seeds in the bare spots.

Of the value of Lucerne as Food.

Lucerne loses some of its value in proportion to its distance from its native soil; that is to say, it is not so nourishing, because its juices are more watery when grown in northern countries. Notwithstanding this no fodder can be compared to it in point of quality; none keeps animals in so high a state of flesh; none augments or increases the quantity of milk so much as Lucerne. These praises in all respects merited, require however some qualifications. Lucerne is heating to animals, and if you do not moderate the quantity in the hot season of the year, and especially in *Southern provinces*, horned cattle will become diseased. If you trust your labourers, they are so proud of seeing their cattle fat, that they stuff them with this food, and are unwilling to believe that it can be the cause of disease. I know but one mode of preventing the waste of Lucerne by your servants, and labourers, snd that is to mix it in equal parts with straw, not in layers, but confusedly and generally mixed. The straw contracts the smell and flavour of the Lucerne; the animals eat it with pleasure, and are never injured by it. Lucerne given green to horned cattle or horses, is apt to purge them; for which reason it is a rule never to give it till it has been cut 24 hours. Care also is taken to give it in small quantities at a time, lest they should be hoven. This is not peculiar to Lucerne. The same effects are produced by green wheat, oats, &c. All pasturage which is too succulent is dangerous. In case this accident of being hoven should occur, an expedient which I have tried has never failed, (says the Abbe Rosier) which is to make them swallow an ounce of nitre (salt petre) in a glass of brandy, to empty the bowels of the animal, and to make him run.

(To be concluded next week.)

Every thing respecting the Thames Tunnel is proceeding favourably.

WOOL.

The following is from a person long resident in Sussex, (Eng.):—So great an effect has the most trifling change of soil or herbage on the growth of wool, that, on two farms adjoining each other on the South Downs of Sussex, there is annually a difference in the value of their respective growths of from 3*s*. to 4*s*. per tod, even though the ewes from which it was shorn should have been originally equally good as to breed and staple. The experiment has, he intimates, been tried for several succeeding years, by the occupants of the farms alluded to having exchanged, each year, fifty ewes of the same age and quality, and the effect ascertained by the wool of one of the parcels of ewes invariably degenerating. Nor is this, he signifies, the only instance of the kind he has witnessed. Thin chalky land, covered with a fine-textured turf, interspersed with wild thyme, small wild clover and eyebright, is that, he subjoins, which produces the finest wool. It is, indeed, a well known fact, that wool always becomes coarse, though increased in weight, from sheep being fed on strong land. Hence it is that a Southdown ewe produces a fleece full a third heavier, though much coarser, the year she is fattened, than any one that preceded it.

THE PLOUGH.

This instrument has held the first place among the implements of agriculture in all ages. Noah cultivated the vine and made wine immediately after the flood, but it is supposed that grain was first cultivated on the banks of the Nile, in Egypt. The invention of the plough must have been nearly coeval with the rising of grain. "The first plough," says Jahn, in his Biblical Archæology, "was nothing more than the stout limb of a tree, from which projected another shortened and pointed limb. The further end of the long branch was fastened to the yoke, and a handle was added by which the plough might be guided." Mr Loudon says the plough originally used was of the pick kind, and he gives a figure of one on an ancient medal dug up at Syracuse, which resembles a pick-axe. The letter A (alpha) is supposed to have its shape from the plough; in the most ancient form of the Greek A, one branch (the beam) is twice as long as the other (the share.)—Another ancient plough figured by Mr Loudon is in the form of a sharp toed-boot the holder (a female) has one hand on the top of the boot and a beam is inserted a little above the instep. The instrument, now used for ploughing by the nations of the east, is similar to those of the ancients. Mr Loudon remarks, that the state of agriculture and other arts, and of machinery, in the eastern countries was not materially different in the time of Moses, 3400 years ago, from what it is in the same countries at the present day. In Persia the lower part of the plough is a long wedge-shaped thing, and the beam and handle are inserted in the top of this block; in some districts the driver stands on the wedge or share. In Hindostan the ploughs are of the thick shape and are but little better than pointed sticks. The figures of some of them resemble the brush scythe of the American farmer, the blade being used for a share, and the handle for a beam—they are guided by a piece of wood attached to the beam near the share. The Hindoo ploughs merely scratch the earth, and to accomplish the work of pulverization, the plough repeats the operation from five to fifteen times.—The Chinese ploughs are simple, and some of them are drawn by women.

The ancient Greek plough, described by Hesiod, consisted of three parts—a long block sharpened at the point; a draught pole attached obliquely to the upper part of the block, and extending to the yoke; and a plough tail to direct the implement, fastened in like manner, and extended back. A plough of a similar construction is now used in Sicily. The plough of the modern Greeks has a crooked share, shaped like the claw of an anchor; it is only a continuation of the sloping handle, which is large and strong. The most ancient plough used by the Romans, was of the simplest form. In the days of Virgil this implement had become more complicated and efficient. They had ploughs with and without mould-boards; with and without coulters; with and without wheels; with broad and narrow pointed shares, The beam was fastened to the yoke, like our cart-pole. The Romans did not plough their lands in beds or ridges, as we do; but the cattle always return in the same furrow. The plough commonly used had no mould-board, and this may be remarked of the ploughs of most ancient, and some modern nations.—*Hamp. Gaz.*

A LONDON BREWERY.

An idea of the immense extent to which the brewing of porter is carried on in London, may be formed from the following description of Barclay's brewery. If any private concern in England, or in the world, is entitled to the epithet of *vastness*, this is one. It covers about eight acres of ground, and manufactured last year 351,474 barrels, of 36 gallons each. The buildings which contain the vats themselves, are enormous. The largest of the latter contains each 4,000 barrels. The average number of vats is nearly 100. A steam-engine of 22 horse power is employed in driving the machinery, and about two hundred men are engaged in the various works of the establishment: it is supposed that the number of persons dependent upon it without doors, in the sale and transportation of the beer, is three or four thousand. The three coppers in which the beer is boiled, hold each 150 barrels.

Twenty-five gentlemen once dined in one of these coppers, after which, fifty of the workmen got in and regaled themselves. One hundred and ninety pounds of beef-stakes, were thus consumed in one day, in this novel kind of dining room.—The tuns in which the beer ferments, hold 1,400 barrels each. The carbonic acid in one of them stood about three and a half feet above the liquor, and poured over the side in a continued stream. A candle is instantly extinguished on being placed near the outer edge of this receptacle, and on holding one's face near it, a sharp pungent sensation is felt in the mouth and face, not unlike that produced by ardent spirits. An immersion of a few moments would be fatal.

One hundred and sixty horses are kept on the premises, for the purpose chiefly of transporting the materials to and from different parts of the city. A finer collection of animals employed in one concern, perhaps is no where to be seen.

This is, upon the whole, I believe, the largest brewery in London. It formerly belonged to Thrale, the friend of Dr. Johnson, who, as executor to the estate, sold the establishment to its present owners. One of the latter informed a friend of mine, that the Doctor, in treating with them for the purchase, remarked in his characteristic manner: "Gentlemen, it is not merely these boilers and these vats that I am selling you, but the *potentiality* of acquiring wealth beyond the dreams of avarice." [English paper.]

CULTURE OF SILK.

In a part of New England where the silk worm has been an object of attention for a longer time than in most parts of the country, the little German settlement on Ebenezer creek, in Georgia, excepted, some new modes of cultivating the mulberry are introduced. I am informed that several of the "seed farmers" sow their seeds broad-cast like turnips, in the spring, and in the following season cut the plants with a scythe as soon as the worms begin to eat out of the *cocoons*. This mowing is regularly prosecuted every morning in the quantities wanted, and unless the season is one of severe drought, the fields will be cut twice or thrice before the worms begin to wind up.

The advantages stated of this mode are these:

1. The leaves are gathered with less labour and expense, being cut and taken together like hay or grain.

2. The leaves are larger and more tender than on the grown tree, and the worms eat with more appetite and produce more silk.

3. The time of gathering the supply is so short that the leaves are got with the morning dew upon them, which is deemed by practical men, to be an essential advantage.

4. More worms can be supported from a given space of ground, and the mulberries are ready after one season, instead of waiting several years for the formation of an orchard.

My informant who took pains to make minute inquiries on the spot, stated in one instance where the worms tended by one young woman, supplied with leaves in the mode described, produced silk to the value of $400 in one season.—*N Y. Times*

When an animal has eat too much green herbage, it ferments in the stomach and produces carbonic acid gas, which occasions bloating. To destroy this gas, make the animal swallow a spoonful of ammoniac mixed with a glass of water.—Perhaps a dose of lye would do as well.

Simon Leroy, of Mexico, Oswego county has invented a machine for mortising carriage hubs, bedstead posts, table legs, chair pillars, &c. &c. It is small, costs $20 and with it a boy of 14 years can do as much work in a day as six men without it.

THE CROPS.

The crops to the distance of twenty miles around us, wear a most flattering appearance, and promise an overflowing harvest. Providence in its beneficence gives every assurance of an ample compensation being made for the dearth of the last year.

Halifax Nova Scotian.

Pear Trees.—During the two last years the pear trees were affected with a disease, which withered their foliage, suspended the circulation through the branches, and left the marks of death and decay to attest its destructive power. Many attempts at explanation were made. One distinguished agriculturist attributed the blight to the operation of an insect preying on the heart. Others considered it as the result of a suspension of circulation occasioned by the extraordinary dryness of the season. It has recently been attribut-

ed to the exhausted condition of the tree, following rapid growth or abundant production of fruit. That the latter cannot be the correct account of the source of that evil, so destructive to the orchard, is evident from the fact, that trees which have never produced fruit are sorely afflicted, and those whose growth has been slow, are miserably withered, while others, whose branches have been bent with the weight of the delicious harvests, in successive seasons, flourish in health and vigorous freshness. To whatever cause the origin of the evil is to be attributed, there seems no doubt existing of the measures to be adopted to check its progress, if not work its cure. All writers agree, that the pruning knife must be used on the affected parts, with unsparing hand, and, the diseased branches cut off as soon as possible. The operation, where the blight has fastened itself firmly, is one of melancholy effect on the beauty and symmetry of the tree, and rendered more dangerous from the season when the wounds it occasions are exposed to the burning sun of summer: but the preservation of the life of the tree may well be procured by the sacrifice of fair proportions and goodly shape.—*Worcester Ægis.*

Novel Application of Electricity, or New way to pay Old Debts.—A certain physician who possessed a powerful Electrical Machine, discovered a sheriff making rapid strides towards his house; and suspecting from circumstances that he had some designs on his personal liberties, the worthy M. D. made preparations accordingly to ward off the anticipated attack. Attaching a conductor (from his electrical apparatus) to the knocker on the front of the door, he then charged the machine to a very high degree, and waited the result.—The steps which ascended to the front door had an elevation of fourteen feet. Clothed in all the importance of the law, the sheriff ascended, and with a firm grasp siezed the fatal knocker. Instantly he found himself at the bottom of the steps. After having recovered in some measure from a blow given by an invisible power, and having collected his scattering writs and executions, together with his senses, he made a second attempt, wondering at this strange manner of paying debts. Meanwhile the doctor had charged the faithful conductor. No sooner had the sheriff again dared to touch the fatal knocker, than he found himself twelve feet nearer the centre of the earth a second time. Remembering the old adage, "beware of the third time," he immediately quitted the premises, leaving the doctor in full possession of the "castle" he had so well defended.

Fall River Monitor.

Bunker-Hill Monument.—As much progress is now making with this great National work as a due regard to its firm and proper construction will admit. The base is completed, and the laying of the first course now occupies the attention of the architect, Mr. James S. Savage. The base we believe is forty feet square, and is from fifteen to twenty feet within the earth. At the surface it is about 24 feet square. In the centre a circular aperture is left from the first course of the base which is to extend to the top. Between the wall around the aperture and the outer wall, the stairs are to ascend in a circular form.

[Bunker-Hill Aurora.]

A new light House is about to be built at Buffalo—a light house on Lake Erie!

OATS.

Great complaint, we learn, has been made in the eastern part of the state of the failure of the crop of oats by *blight*. We are happy to say, that the farmers in this neighbourhood appear to be more highly favoured. We are informed by some of them, that their oats are as high as their shoulders and as thick as they can well stand together.—Nor is this goodly prospect likely to end in mere *straw*. On the contrary, as far as our inquiries and observations have extended, we have reason to believe that this species of grain, hereabouts, will turn out remarkably plump and heavy.

A failure in the crop of oats in a given section of the country is, perhaps, more severely felt than that of any other grain, because each section is accustomed to depend on itself for supplies, and not on importations, as of other kinds of grain.—Vast quantities of oats are consumed annually at the livery stables, at taverns, and by stage proprietors; and it is thought that no other grain could be substituted for them, which would be equally convenient in its use, and equally healthy and pleasant for horses. It is estimated that the several lines of stages, which run from Boston to Albany alone, consume 100,000 bushels of oats in a year. The farmer never wants a market for this kind of grain, and there is no other crop which he is so certain of turning into cash.—*Berk. Amer.*

Terrapin.—There is now in the possession of Mr Seth Swift a large terrapin, taken from an island in the Pacific Ocean, and brought to this place by the ship Alexander. It is so powerful, that, bearing a man weighing 250 pounds, it moves without the least apparent difficulty. The terrapin is a curious animal. None are more familiar with its habits and history, or have derived greater advantages from it as food, than the whalemen. It has often been known to live a year without aliment, and even then to be luxurious food.—Several islands of the Pacific abound with it, and the fishermen, after having been confined to their homely and monotonous food, have enjoyed in a high degree the meat of the terrapin. Hundreds have often been taken on board a single ship, (in some instances weighing a ton each,) and daily been served up to the crew—a luxury which epicures would "delight to honor." Luxuries pall upon the taste, but the terrapin is an exception. Never can the terrapin, although served up day after day for months, be rejected.

[Nantucket paper.]

The Harvest.—Our farmers this season have been blest with plentiful crops of every kind of grain and grass, and all we believe have been successful in housing and stacking it without injury in the least. So bountiful a display of the goodness of Him who ruleth over all, calls for united thanksgivings; and whilst other nations are pining in misery and want, plenty sheds her stores abroad over our land, and abundance is every where the reward of industry.—*Penn. Gaz.*

Effects of Ardent Spirit.—Two persons near Red River, in Louisiana, lately made a bet which should drink the greatest quantity of ardent spirit. A gallon of whiskey was procured, and they both commenced, drinking by turns the contents of a tumbler. The gallon in a few minutes was gone; and the person who proposed the bet went for more; but on his return found the other lifeless.

Origin of Diseases.—"I tell you honestly what I think is the cause of the complicated maladies of the human race; it is their gormandizing and stuffing and stimulating those organs (the digestive) to an excess, thereby producing nervous disorders and irritation. The state of their minds is another grand cause; the fidgetting and discontenting yourself about that which can't be helped; passions of all kinds—malignant passions, and worldly cares, pressing upon the mind, disturb the brain, and do a great deal of harm."

"Lord Erskine," says Dr. E. Clarke, "told me that Burke's manner was sometimes bad; '*it was like that of an Irish chairman.*' 'Once,' said he, 'I was so tired of hearing him in debate upon the India bill, that, not liking he should see me leave the House of Commons while he was speaking, I crept along under the benches, and got out, and went to the Isle of Wight. Afterwards that very speech of his was published, and I found it to be so extremely beautiful, that I actually wore it into pieces by reading it.'"

NEW ENGLAND FARMER.

BOSTON, FRIDAY, AUGUST 24, 1827.

GARDENING.

The love of gardening is so natural to man, as to be common to children, and the enjoyments of a garden so congenial to our ideas of happiness as to be desired by men of all ranks and professions, who toil hard in cities, hoping, with Cowley, one day to retire to a "small house and large garden." The cares of a garden are a source of agreeable domestic recreation, and especially to the female sex; to the valetudinarian they are a source of health, and to age a source of interest; for it has been remarked of a taste for gardening, that, unlike other tastes, it remains with us to the latest period, and increases rather than diminishes.

A statement appears in the last National Intelligencer of the health of Washington, the Capitol of the United States, compared with Baltimore, Philadelphia, New-York, and Boston; by which it appears that Washington is a very healthy city. The deaths there are said to be one in fifty, while in Boston they are one in forty-one—in New-York, one in thirty-seven—in Philadelphia, one in thirty-two; and and in Baltimore, one in thirty-eight.

From the 1st of Jan. to the 1st of Aug. 1827 10194 passengers arrived at New-York by water 15,000 arrived at Quebec—and probably 5000 at other northern ports—making over 30,000 emigrants to America in six months.

Thames Tunnel. A meeting of the share-holders of this institution was held, at the London Tavern, on the 19th of June, when a report was read from Mr Brunel to the Directors, on the subject of the late accident. This contained a statement in detail of the difficulties, which had attended the undertaking, but expressed strong confidence in eventual success.

A company of merchants at Natches, Miss. has offered premiums of $50 for the best sample piece of Cotton Bagging; $25 for the best pair of blankets, and $25 for the best of Denim for negro clothing.

Sutton Chasm.—In the town of Sutton, in Worcester county, is an immense chasm in the rocks, called "Purgatory." It is half a mile in length, from 75 to 100 feet in width, and the distance from top to bottom is 114 feet. A great number of apertures open in the bottom, by which one may descend to a still greater depth.

The vast walls on either side of the chasm are composed of solid granite, and on one of the highest points is a single rock which is estimated to weigh 500 tons. This rock corresponds with one on the opposite side, the two faces showing that they were once united, as do the faces of the perpendicular walls generally. There is granite enough here to build a city as large as Boston; and the distance to the Blackstone canal is only four miles. Ice is usually found in the chasm in all seasons of the year. The Worcester Ægis gives a particular description of this natural curiosity.—*Hampshire Gaz.*

Sunderland Cave.—A remarkable cave in Mount Toby, about three miles northeast of Sunderland village, has been described by President Dwight, and Professor Hitchcock. It extends quite through the mountain, and is 65 feet in depth, 12 rods in length, and from two to twenty feet in breadth.—It is formed by two vast rocks of pudding stone, which seem to have been originally united. At the top is an aperture called the window. Near the cave is a fissure 10 feet wide, 45 deep, and 130 long.—*Ibid.*

Good Beginning.—By an act passed the last session of the Assembly it is provided that the militia of Connecticut shall not be required to perform regimental or battalion duty oftener than once in two years.—*Hartford paper.*

In the list of letters remaining in the post office at Cincinnati, (Ohio) we find the following; "Bernard M'Nelly, care of Robert Davis, 25 miles from Cincinnati, Jersey settlement—*or elsewhere.*

"*Knowledge is wealth.*—In a neighboring county, a few days since, a man sold his horse to a stranger and received $45 in Jersey city bills. Had he been a subscriber for either of the newspapers printed under his nose he would have learnt from it, in season, that this bank had broke. He has since subscribed, and paid in advance like a man."

A black man, who attempted to get into Mr Alexander Muirhead's Store at Cheraw, So. Ca. down the chimney, stuck so fast in the flue that they were obliged to pull the chimney down to extricate him.

We understand that Mr James Colburn of Dracut, has invented a composition which renders Shingles incombustible and much more durable. Many buildings in his neighborhood have already been covered with them. The price of the composition and putting on is only nine cents a yard, and the shingles have a fine slate colour.

Caution to Farmers.—Mr David Merwin of Orange, last week lost seven fine sheep, by their getting into a field from which a crop of rye had been removed. These sheep died in consequence, as it is supposed, of feeding upon the grain which had shelled upon the field in harvesting.

St. Giles's Church in London, has now an illuminated dial; the clock, by its own revolution, lights itself as soon as the sun sets, and extinguishes the same when the sun rises.

Church and College endowments.—It gives us great pleasure to learn, that a series of articles from the pen of Dr Chalmers of the University of St. Andrew's, on the use and abuse of Church and College Endowments, is appearing in Mr C. Chalmers' Journal of Useful Knowledge, and that the first article was published in the number for June.

Authorship of Junius.—A correspondent of the Morning Chronicle writes, "A noble duke, in whose archives at Stowe this difficult problem has been at length solved, will greatly gratify the public by an early and authentic communication of the documents which now place it beyond doubt; and the communication will further instruct many modern writers on the theory of presumptive proof and the weakness of slight circumstantial evidence.

A trading expedition, comprising 105 men and 53 wagons left Missouri in April last for New Mexico. The line of their march extended for at least 1 mile. This is stated to be the largest expedition that ever traversed this route.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

SIR—I would thank you to publish in your paper the following notice. In June 1825 Joel Farnham took out a patent for a Cylinder Grater Cider Mill. I am now credibly informed that a man by the name of Constance H. Wicks, who lived in the neighborhood, had frequently seen the above mill in operation, and has lately taken out a patent for one on the same principle, and has now employed agents to dispose of rights in the different New England States. The undersigned thinks it proper to give this public notice, as he is interested with the patentee, so as to prevent innocent people from purchasing the right of said Wicks, or his agents, thereby subjecting themselves to a law suit. JOEL FARNHAM, Jr.

Editors will please give this an insertion and serve the cause of the public.

New York, August 14, 1827.

ADVERTISEMENT.

Joel Farnham's Improved Cider Mill.—A mill on this plan of full size is 4 feet by 2 1-2. The cylinder is 16 inches diameter and 9 inches long, the periphery fixed with points of iron or steel, placed in a spiral form, projecting 3-16ths of an inch, placed 2-3ds of one eighth of an inch from each other, there being 17 rows around said block or cylinder, and 43 teeth in a row; the teeth may be 4d brads. The cylinder is put in motion by a whirl and band.

This mill without the power cost from 10 to 12 dolls.; and by giving it 500 revolutions per minute it will grind or grate with one horse power sixty bushels of apples per hour; with two horses double the quantity. The apples are grated very fine without breaking the seeds.

There was rising of two thousand barrels of cider made in one of these mills last year, without expending one cent for repairs. Agents will shortly be out in the state of Massachusetts to sell out the rights of towns, counties, &c.

Applications, post paid, directed to JOSEPH F. WHITE, No. 213 Water St. New York, or to JOSEPH R. NEWELL, Boston, will be attended to.

The following are some of the Certificates respecting the Grater Cider Mill.

Berkshire, May 29, 1827.

I hereby certify that I have one of Joel Farnham's Grater Cider Mills in operation, and when grinding with water power, I have ground two bushels of apples in a minute, but when grinding with horse power, about half that quantity. The quantity of apples is about seven bushels for a barrel of cider. As to the quality of the cider I have not discovered any material difference from that made in the nut mill, but there is much less sediment, I think not more than a quart or at most three pints to a barrel. A. LEONARD.

Owego, Tioga County, June 12, 1827.

We the subscribers hereby certify that we have made cider at Joel Farnham's cider mill, at his dwelling place, in Tioga town, and with his Grater Cider Mill, and it will do the work complete as the above given by Mr Leonard.

G. L. TALCOTT,
J. M. QUIGG,
R. BROWN,
E. TALCOTT, Jr.

This certifies that I have one of Joel Farnham's patent cider mills, and it will grind from one and a half to two bushels of apples in a minute; it will grind a bushel and a half without any urging, but if urged it will grind two bushels, and the cider is perfectly clear and pleasant when well worked, and I think it will make more cider than any of the old fashioned mills.

Spencer, May 24, 1827. I. WOODFORD.

Subscribers to the New England Farmer are informed that they can have their volumes neatly half bound and lettered at 75 cents, which is as cheap as they can be done in this city—by sending them to this office. Subscribers who began after the last volume commenced can be supplied with the deficient numbers.

Horse Rake.

For sale at the Agricultural Warehouse,
One of Pire's patent revolving Horse Rakes
One of Willis's patent Side Hill Ploughs, an excellent implement.

Yellow Locust Seed,—Turnip Seed, &c.

For sale at the New England Farmer office, a few lbs. Yellow Locust Seed, superior scarlet short top Radish, White Mulberry, 13 varieties of Turnip, Girkin or pickling Cucumber, &c. with a new assortment of ornamental flower seeds.

For sale at the New England Farmer Office, No. 52 North Market Street.

Lucerne or French Clover seed—Red or Dutch Clover—White Honysuckle Clover, and other Grasses.—White Onion Seed.

With every variety of GARDEN SEEDS.

PRICES OF COUNTRY PRODUCE.

Corrected every Thursday evening.

		FROM	TO
APPLES, best,	bbl		none
ASHES, pot, 1st sort,	ton.	82 50	85 00
pearl do.		92 00	95 00
BEANS, white,	bush	1 50	1 67
BEEF, mess, 200 lbs. new,	bbl.	9 50	10 00
cargo, No 1, new,		8 50	8 75
" No 2, new,		7 50	8 00
BUTTER, inspect. No. 1. new,	lb.	12	15
CHEESE, new milk,		7	9
skimmed milk,		3	5
FLAX			
FLAX SEED	bush	90	1 00
FLOUR, Baltimore, Howard St	bbl.	5 25	5 50
Genesee,		4 50	4 87
Rye, best,			none
GRAIN, Rye	bush	65	67
Corn		60	62
Barley			1 00
Oats		33	35
HOGS' LARD, 1st sort, new,	lb.	9	10
HOPS, No 1, Inspection		12	15
LIME,	cask	1 00	1 10
OIL, Linseed, Phil. and Northern	gal.	77	78
PLAISTER PARIS retails at	ton.	2 75	3 00
PORK, Bone Middlings, new,	bbl.	13 00	14 00
navy, mess, do.		12 00	12 25
Cargo, No 1, do.		11 50	12 00
SEEDS, Herd's Grass,	bush	2 00	2 25
Clover	lb.	8	10
WOOL, Merino, full blood, wash		33	45
do do unwashed		20	25
do 3-4 washed		28	34
do 1-2 & ¼ do		25	30
Native do		20	25
Pulled, Lamb's, 1st sort		33	37
2d sort		25	30
do Spinning, 1st sort		28	32

PROVISION MARKET.

BEEF, best pieces	lb.	8	12
PORK, fresh, best pieces,		8	11
" whole hogs,			6½
VEAL,		6	10
MUTTON,		5	9
POULTRY,		15	20
BUTTER, keg & tub,		12	16
lump, best,		16	20
EGGS,		12	15
MEAL, Rye, retail,	bush.	75	80
Indian, do.		65	75
POTATOES, (new)		45	50
CIDER, (according to quality)	bbl.	2 00	4 00

Miscellanies.

SACRED LYRIC.

BY JAMES EDMESTON, LONDON.

Where can I go from *Thee!*
All present Deity!
Nature, and Time, and Thought, thine impress bear;
Through earth, or sea, or sky,
Though far afar!—I fly,
I turn, and find Thee present with me there.

The perfume of the rose,
And every flower that blows,
All mark thy love, in clusters of the vale;
The corn that crowns the fields,
The fruits that garden yields,
Proclaim the bounties that can never fail.

The vapour and the cloud,
The thunder bursting loud,
Speak of Thy majesty in words of flame;
The ocean as it roars,
Lashing the rocks and shores,
Declares from what a mighty hand it came.

The vasty globes that roll,
Each on its own firm pole,
Through all the boundless fields of space alone,
Prove that indeed Thou art,
The life-wheel and the heart,
Of systems to our little world unknown.

From Thee I cannot fly;
Thine all observing eye,
Marks the minutest atom of thy reign;
How far so'er I go,
Thou all my path wouldst know,
And bring the wanderer to this earth again.

But why should I depart?
'Tis safety where Thou art;
And could one spot thy being hold,
I, poor, and vain, and weak,
That sacred spot would seek,
And dwell within the shelter of thy fold!

FISH PONDS.

These are considered to be no small improvement of watery and boggy lands, many of which can be appropriated to no other purpose.—In making a pond, its head should be at the lowest part of the ground, that the trench of the floodgate, or sluice, having a good fall, may, when necessary, speedily discharge the water. The best method of securing the work, is to drive in two or three rows of stakes, at least six feet long, at a distance of about four feet, extending to the whole length of the pond-head, the first row of which should be rammed not less than four feet deep. If the bottom be false, the foundation may be laid with quick-lime; which, slacking, will make it as hard as a stone. Some persons place a layer of lime, and another of earth dug out of the pond, among the piles and stakes; and, when these are well covered, drive in others as occasion may require, and ram in the earth as before, till he pond-head be of the height designed.

The dam should be made sloping on each side, and a waste left to carry off the superabundant water in case of floods or rains; the depth of the pond need not exceed six feet, rising gradually in shoals towards the sides, in order to allow the fish to sun themselves and deposit their spawn. Gravelly and sandy bottoms, especially the latter, are well calculated to promote the breeding of these animals: and a fat soil, with a white rich water, such as the washings of hills, commons, streets, sinks, &c. is said to be the most proper for fattening all sorts of fish.

For storing a pond, carp is to be preferred, on account of its delicacy, quick growth, and prolific nature, as it breeds five or six times a year. This fish delights in ponds that have marl or clay bottoms, with plenty of weeds and grass, on which it chiefly subsists during the hot months.

In a late publication, we meet with the following singular method of furnishing a fish pond with a variety of fish. About the latter end of April, or the beginning of May, take the root of a willow that stands near the water side, and is full of fibres; wash off the earth which adheres to it, then fasten it to a spike, and drive it into a river or pond well stored with fish; they will speedily be induced to deposit their spawn or roe in the fibres of the root. After a few days, (in cool weather, perhaps *weeks*) remove the spike, with the willow root, from the pond, and convey it to that which you design to store, driving it to the depth of four or six inches under the surface of the water; and, in about a fortnight, a great number of young fish will appear. The root, however should not be left too long in the first pond or river, lest the heat of the sun animate the spawn, and disengage it from the root.—*Domestic Encyclopedia.*

Forgetfulness. A gentleman who had a short memory, wrote in his pocket book: "Mem.—to marry next Thursday." As a proof that this precaution was not altogether useless, Mr B——, who had married in the morning, went to bed at night in his usual lodgings. And it is related of Mr Harvest whose character is drawn by Bickerstaffe in the comedy of the *Absent Man*, that having appointed a day to be married, he entirely forgot it, and went a fishing.

A Wife.—In the new piece of Love and Reason, old General Dorlan is persuading Adjutant Vincent to marry, "She is an angel!" says the General: "I don't want an angel—I shouldn't know what to do with an angel," was the reply of the single hearted Adjutant. "She is all sweetness," rejoines the General: "So is a bechive," answers Vincent, "but it does not follow that I should like to thrust my head into it."

Swallowing a Sword.—The Colonel of a regiment was informed lately that one of his men had run his sword through his body. On enquiry he found that he had sold his sword to buy spirituous liquors.

Bull. A Hibernian schoolmaster advertised that he intended to keep a *Sunday* school *twice* a week, to wit *Tuesdays* and *Thursdays*.

Trifles, says Voltaire, produce often great effects; a glove, dropped by Queen Anne, and picked up by Mrs Masham, drove the Whigs, headed by the Duke of Marlborough, out of office.

Gen. LAFAYETTE has been elected a Member of the Fr. Chamber of Deputies. The General is said to have had 281 votes—his antagonist, Mr Trouchon, 109.

A paper entitled the "Fool's Gazette," is said to have been commenced in Prussia—in which probably are published all accounts of duels—ruins by gaming and speculation—deaths for love—accidents from intemperance, &c. &c.

Fever and Ague.—Take 2 ounces of Peruvian bark, 2 of powdered cloves, and 1 of cream of tartar; mix them together; divide the composition into 12 equal doses, and take one dose every morning noon and night till the complaint is checked; then one every morning till the whole is taken. Each dose may be taken in a glass of any kind of spirituous liquor mixed with water.

TO THE FARMERS OF THE UNITED STATES.

Gentlemen.—You have raised abundance, and a variety of forage for cattle, but there is one species of herbage of which the horse, the cow and sheep are particularly fond, and which is wonderfully productive; that to which I have reference is called Tares. It grows early in the spring, and should the grass crops fail, it is found to be an excellent substitute; cattle will soon grow fat by feeding on it. I presume the seed could be imported from England, it will grow on almost any soil—in the county of Sussex, I have seen hundreds of acres on the South Downs, where the mould has not been more than six inches deep. The farmers sow it and sell it to those that own horses and cows, by the acre, half acre, or quarter; the purchaser mows it down and carries it home at his own expense.

A short time past, I was conversing with an English farmer, that had known well the value of Tares, and he told me that he should import the seed; a few bushels will sow a large quantity of land, and the seed should be preserved from the crop. The farmer that I alluded to died shortly afterwards.—*N. Y. Daily Adv.* W. C.

How to preserve ready made Coffee good for a considerable time in bottles.

(Abridged from Count Rumford's Essays.)

The bottles having been made very clean, must be put into clean cold water in a large boiler, and the water must be heated gradually, and made to boil, in order that the bottles may be heated boiling hot.

The coffee, fresh prepared, and still boiling hot, must be put into these heated bottles, which must be immediately well closed with good sound corks.

The bottles must then be moved into a cool cellar, where they must be kept well covered up in dry sand, in order to preserve them from the light.

By this means ready-made coffee may be preserved good for a long time, but great care must be taken not to let it be exposed to the light, otherwise it will soon be spoiled.

An Infallible Barometer. Put two drachms of pure nitre, and half a drachm of chloride of ammonia, reduced to powder, into two ounces of spirit of wine, or pure acohol, and place this mixture in a glass tube, ten inches long, and eight lines in diameter, the upper extremity of which must be covered with a piece of skin or bladder, pierced with small holes. If the weather is to be fine, the solid matter remains at the bottom of the tube, and the alcohol is as transparent as usual. If rain is to fall in a short time, some of the solid particles rise and fall in the alcohol, which becomes somewhat thick and troubled. When a storm, a tempest, or even a squall is about to come on, all the solid matters rise from the bottom of the tube, and form a crust on the surface of the alcohol, which appears in a state of fermentation. These appearances take place 24 hours before the tempest ensues; and the point of the horizon from which it is to blow is indicated by the particles gathering most on the side of the tube opposite to that part whence the wind is to come.

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